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# Law

Article Content

Print

Title	<a href="#">Sanitation Standard for Algae Foods</a> <div>Ch</div>														
Announced Date	2013.08.21														
Category	Ministry of Health and Welfare ( 衛生福利部 )														
Article 1	The Standards are prescribed in accordance with the provisions of Article 17 of the Act Governing Food Sanitation.														
Article 2	This Standard applies to the edible algae foods, including blue algae, green algae, brown algae and red algae.														
Article 3	The requirements of microbiological limits in algae foods vary with different products, i.e. fresh or processed ones.The different products are subject to the “Sanitation Standard for General Foods”, “Sanitation Standard for Foods to be Eaten Raw” or “Sanitation Standard for Ready-to-Eat (RTE) Foods”.														
Article 4	<div>The maximum tolerance of heavy metals:</div> <table> <tr> <td>heavy metal</td> <td>maximum tolerance (ppm)</td> </tr> <tr> <td>lead</td> <td>1.0</td> </tr> <tr> <td>cadmium</td> <td>1.0</td> </tr> <tr> <td>mercury</td> <td>0.5</td> </tr> <tr> <td>inorganic arsenic</td> <td>1.0</td> </tr> <tr> <td colspan="2">Note: fresh weight basis (85% hydration)</td> </tr> </table>			heavy metal	maximum tolerance (ppm)	lead	1.0	cadmium	1.0	mercury	0.5	inorganic arsenic	1.0	Note: fresh weight basis (85% hydration)	
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Article 5	<div>The limit of pheophorbide:</div> <table> <tr> <td>item \ type</td> <td>green algae</td> <td>blue algae</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> </table>			item \ type	green algae	blue algae									
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existing pheophorbide	60 mg/100g	50 mg/100g	
total pheophorbide	80 mg/100g	100 mg/100g	
Notes:			
1. This standard is applied to green algae and blue algae which moisture content is less than 7%. Fresh products, red algae and brown algae are not applied.			
2. "mg/100g" means the contents of existing pheophorbide or total pheophorbide (mg) per 100 gram foods.			

## Article 6

This Standard shall be implemented from the date of promulgation.

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10,606,508

52,210

1

1,864

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